



## The Charcuterie Board

*Prepared by Stacey Borgmann in our kitchen at Veramendi model.*

As a party platter, an appetizer or dinner, a Charcuterie Board is a delicious variety of meats, cheeses, vegetables, fruits, nuts, olives, and crackers. There is no hard rule as to the ingredients, just use your favorites to build a show stopping board.

**Serves**  
8-10

**Prep Time**  
30m

**Cook Time**  
0

**Difficulty**  
Easy

### Ingredients:

A selection of various meats to include prosciutto, salami, and sliced turkey

A selection of various soft and hard cheeses such as brie, blue cheese, gouda, and parmesan

A selection of fruits and vegetables such as grapes, peppers, cucumbers, broccoli, and cauliflower

A selection of green and black olives

A selection of nuts such as pistachios, pecans, and spicy almonds

Assorted crackers

### Directions:

Using a large wooden platter, start by placing any ingredients that require a bowl or dish. This could be dips, olives, etc. Once those are placed, arrange additional ingredients like meats, cheese and crackers over the rest of the platter.